# Jubilee Blueberry & Strawberry Double Chocolate Brownies

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## INGREDIENTS

200g dark chocolate
200g salted butter
275g caster sugar
250g blueberries
125g plain flour
3 large eggs
25g cocoa powder
50g dark chocolate chips
50g milk chocolate chips
50g white chocolate chips (melted & cooled)
5 strawberries, sliced and chopped into small pieces

## METHOD

1. Preheat oven to 170 degrees (fan) and line a 20 x 20cm baking tray tin with baking paper
2. Combine the dark chocolate and butter, melt in the microwave on 30 second bursts, stirring well between each one until fully melted
3. Using an electric whisk or stand mixer, whisk the eggs

and sugar until pale, fluffy and around double in original size
4. With the whisk still running slowly pour in the chocolate and butter mixture until it is fully combined
5. Sieve in the flour and cocoa, and then fold together
6. Fold in the blueberries, dark chocolate and milk chocolate chips, pour into the lined tray.
7. Bake on the middle shelf for 25 mins or, if you prefer it more firm for 5 mins more. (I prefer them still a bit gooey in the middle!)
8. Once done (they will still have a wobble), cool in the tin on a wire rack, drizzle over melted white chocolate and scatter the strawberries across the top
9. Transfer to the fridge to firm up for 6 hours (preferably overnight)
10. Remove from the tin, slice and serve

Enjoy!



ENJOY! If you opt for Blueberry & Strawberry Double Chocolate Brownies, please do share a picture!

# Vegan Black Bean & Sea Salt Brownies

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I defy anyone to believe these are made without dairy, absolutely gorgeous and a real joy to make!

## INGREDIENTS

350g drained ready to cook tinned black beans
2 tbsp ground flax seeds, mixed with 3 tbsp boiling water and 3 tbsp cold water to make a thick gooey paste
70g dark brown soft sugar
80g cocoa powder
80g vegan dark chocolate finely chopped
75g maple syrup
3 tbps coconut oil
1 tsp vanilla bean paste
1 tsp baking powder
1 large pinch of sea salt
1 tbsp peanut butter

## METHOD

1. Add black beans, oil, flax paste and vanilla bean paste to bowl and blend until you achieve a smooth paste

2. Add the remaining ingredients (not including sea salt, dark chocolate or peanut butter). Blend until well combined.
3. Pour the mixture into a 20cm x 20cm greased baking tin and spread out evenly.
4. Dot over the top with peanut butter, salt and then add the chocolate pieces over the top.
5. Bake in the oven at 160 degrees fan for 30-40 mins, cool completely in the tin until removing and slicing into squares.

Enjoy!



ENJOY! If you opt for Vegan Black Bean & Sea Salt Brownies, please do share a picture!

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# Cherry & Raspberry Brownies

# Cherry & Raspberry Brownies

These are always a winner with my friends and family, everyone loves a brownie!

## INGREDIENTS

200g dark chocolate
100g milk chocolate
250g salted butter
300g light brown sugar
150g raspberries
150g glace cherries
4 large eggs
140g plain flour
50g cocoa powder

## METHOD

1. Preheat oven to 180 degrees (fan) and line a 20 x 20cm baking tray tin with baking paper
2. Combine the chocolate, butter and sugar in a saucepan and gently melt, stir it occasionally then remove from the heat
3. Stir the eggs, one by one, into the melted mixture
4. Sieve in the flour and cocoa, and then mix together
5. Stir in 1/2 of the raspberries and all of the glace cherries (chopped up), put into the tray, then scatter over the remaining raspberries. Bake on the middle shelf for 40 mins or, if you prefer it more firm for 5 mins more. (I prefer them still a bit gooey in the middle!).
6. Cool completely before slicing into squares

Enjoy!



ENJOY! If you opt for Cherry & Raspberry Brownies, please do share a picture!